

## **TAGLIOLINI BIANCHI E VERDI NELLA ZUCCA ALLA SALSA DI POMODORO FRESCO**

White and Green Harvest Pasta with Fresh Tomato Sauce

Home made pasta: 6 servings

4 cups of flour                      5 eggs

1 pinch of salt                      2 Tablespoons olive oil

Those who are familiar with Metric system should use one  
egg every 100g. of flour.

At home, pop all the ingredients into a food processor and run the dough through a pasta hand machine which rolls out sheets of pasta as thin as you need them. The sheets of pasta are used for Lasagna, Cannelloni, Ravioli or Tortellini, etc. Noodles and Tagliolini can also be cut up in the hand-machine.

### *Execution :*

Pour the flour in a mound on a wooden, marble or formica surface. Make a well in the center and break in the eggs, salt and the oil. Beat the eggs lightly with a fork and start mixing the flour into the eggs in a circular movement with your fingers.

Use only one hand for mixing. With the other hand you can help by pushing the flour into the center. Keep working until you have obtained a well-combined doughy ball. Sprinkle both surface and hands with flour and start kneading. This is done by pushing the pasta away from you. Keep at it until the pasta is quite elastic and doesn't break off when you pull. Sprinkle with flour, cover with a damp cloth and let it rest for a couple of hours in a cool place.

If the ball is too big to handle, divide into 2 or 3 pieces. To thin out the pieces, use a rolling pin. First roll out, then roll and stretch at same time around the rolling pin.

Repeat about 12 times. Each time sprinkle lightly with flour. At this stage the dough should be as thin as a piece of cloth and you can proceed to cut it up into any size or shape you desire. To make green pasta add to the eggs 6 oz. of Puget Sound Fresh Spinach, cooked, strained and finely chopped.

### **Salsa al pomodoro fresco**(Puget Sound Fresh Tomato Sauce)

*Serves 6*

25 Puget Sound Fresh Roma tomatoes                      10 leaves of Puget Sound Fresh basil

3 cloves of finely chopped Puget Sound Fresh garlic

salt and pepper                      1 Cup of olive oil.

4 oz. of fresh grated Parmesan cheese.

Mark a cross with a knife on each one of the tomatoes. Put it in boiling water for 45 seconds. Drain, peel and slice the tomatoes, saving the juice. Put the tomatoes together with the juice and rest of the ingredients except the Parmesan cheese. Let marinate for 2 hours.

For serving the pasta: 6 each mini Puget Sound Fresh pumpkins

Cut the pumpkins from the stem side one inch thick. Save the cup and clean the inside of each pumpkin from the seeds. Bake to sterilize at 180° F. for 15 minutes.

Do not over cook. The pumpkins have to be steel firm.

Cook the tagliolini in boiling water until al dente. Toss with the fresh tomato sauce.

Sprinkle with parmesan cheese and fill the pumpkins with pasta. Cover with pumpkin tops and serve immediately.

**From. Chef Rino Baglio, Ristorante Il Bacio, Redmond, WA**

